

SERVED SUNDAY ~ THURSDAY 3:00 PM ~ 11:00 PM & FRIDAY & SATURDAY TILL 12:00 AM

TACOS - SANDWICHES - BURGERS - BASKETS

All served with Roux coleslaw & herbal fries or
substitute for soup of the day or house salad

<p>TACOS (3) \$11 <i>Lettuce, pico, chipotle and serrano sauce</i> Shrimp Fish Oysters Chicken Steak</p> <p>Po-Boys \$12 <i>Lettuce, tomatoes, red onions, pickle & our special sauce</i> Shrimp Catfish Oysters Chicken Steak Burger</p> <p>BASKETS \$15 Fish (Cod) & Chips Fried Shrimp (8) Fried Oysters (8) Fried Combo - Catfish (1), Shrimp (2), Oysters (3) <i>All above fish & seafood prepared fried unless otherwise specified</i></p>	<p>LOBSTER ROLL \$21 <i>Warm - with hot tarragon butter or Cold - dressed with sauce & lettuce</i></p> <p>CRISPY SOFT SHELL CRAB SLIDERS(2) \$17 <i>Lettuce & spicy aioli</i></p> <p>GRILLED FILET MEDALLION SLIDERS (2) \$17 <i>Caramelized onions, horseradish sauce</i></p> <p>ANGUS BURGER SLIDERS (2) \$13 <i>Lettuce, tomato, onion, mayo</i></p> <p>TUNA & SALMON SLIDERS (2) \$14 <i>Lettuce, tomato, onion, chipotle sauce</i></p>
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WARM STARTERS

FETTUCCINE ALFREDO \$12
Parmesan cream sauce

LINGUINE AGLIO & OLIO \$11
Extra virgin olive oil & garlic

SPAGHETTI CARBONARA \$14
Bacon, peas, parsley, cream sauce

LOBSTER RAVIOLI AURORA \$17
*Lobster, shallots, parsley, basil,
 tomato cream sauce*

FETTUCCINE FRA DIABLO \$18
*Shrimp, mussels & crab claws, chili flakes
 basil, tomato cream sauce*

LINGUINE & CLAMS \$16
*Butter, garlic, parsley, chili flakes,
 white wine*

FETTUCCINE OYSTER STEW \$15
*Shallots, celery, parsley,
 ouzo cream sauce*

E SEA

COCKTAIL CRAB CAKES \$12 <i>Cocktail sauce, horseradish, lemon</i>	ROUX CRAB CAKES \$12 <i>Crawfish etouffée</i>	WILD COD PLAKI (CREOLE) \$14 <i>Basmati rice pilaf</i>	CIOPPINO \$42 <i>Clams, mussels, shrimp, scallops, tomato sauce</i>
OCTOPUS \$9 <i>Olive oil, citrus, garlic, herbs and spices</i>	WINE STEAMED MUSSELS \$9 <i>Garlic, butter, tomatoes, fennel, basil</i>	RAINBOW TROUT SAUTÉ \$15 <i>Basmati rice primavera, Creole sauce</i>	CRAWFISH ETOUFFEE \$14 <i>Roux etouffee, rice pilaf</i>
JUMBO LUMP CRAB \$13 <i>Tomatoes, avocado, bacon, chipotle sauce</i>	GRILLED CALAMARI STEAK \$8 <i>Extra virgin olive oil & herbs</i>	LEMON SOLE SAUTÉ \$16 <i>Wilted spinach dill lemon rice, bell peppers, basil beurre blanc</i>	SHRIMP SCAMPI FETA \$16 <i>Rice pilaf, tomato, feta cheese</i>
LOBSTER TAIL (5OZ) \$18 <i>Tarragon citrus mayo</i>	CHAR GRILLED OCTOPUS \$9 <i>Extra virgin olive oil & herbs</i>	SCOTTISH SALMON CHARGRILLED \$17 <i>Broccolini & asparagus, Creole mustard tarragon sauce</i>	SHRIMP SCAMPI \$15 <i>Fettuccine, saffron, butter garlic & tomatoes</i>
SOUPS			
SOUP OF THE DAY <i>Daily chef's creation</i>	CUP \$4	BOWL \$6	CHAR GRILLED SHRIMP \$17 <i>Linguine, butter, lemon, garlic</i>
MANHATTAN CLAM CHOWDER	\$5	\$8	CHILEAN SEABASS SEARED \$31 <i>Spinach, onions, mushroom, basil, white wine butter</i>
ROUX SEAFOOD GUMBO <i>Our own style of this classic</i>	\$5	\$8	GRILLED LOBSTER TAIL \$39 <i>Drawn tarragon butter, fennel mashed potatoes</i>
BASIL LOBSTER BISQUE	\$6	\$9	LOBSTER THERMIDOR \$45 <i>Baked lobster, creamy white wine sauce, parmesan cheese</i>
SALADS			
ADD: CHICKEN \$5 STEAK \$9 SALMON \$8 SMOKED SALMON \$9			

FROM THE LAND

ROUX BISTRO HOUSE SALAD \$5 Mixed lettuce, shredded carrots, tomatoes, cucumber, our version of Louie dressing COBB SALAD \$8 Mixed chopped lettuce, avocado, bacon, chopped tomatoes, chives, Kalamata olives, hard boiled eggs, Roquefort cheese, wine vinaigrette ARUGULA & FENNEL \$8 Fresh arugula, shaved fennel, parmesan, wine anchovy vinaigrette GREEK SALAD \$7 Mixed lettuce, tomatoes, cucumber, Kalamata olives, feta cheese, Greek vinaigrette TRADITIONAL CAESAR SALAD \$6 Romaine, herb croutons, shaved parmesan, white anchovy Caesar dressing HEIRLOOM TOMATO & FETA \$9 Sliced tomatoes, sliced red onions, holy basil, feta cheese, extra virgin olive oil, Himalayan pink salt	GRILLED CHICKEN OREGANATO \$14 Mixed grilled vegetable CHICKEN ROMANO \$15 Linguine Alfredo ANGUS TENDERLOIN \$27 Fennel mashed potatoes, cabernet demi glaze FILET AU POIVRE \$29 Pepper crusted, brandy cream sauce, wilted spinach, blue cheese	CHAR GRILLED NEW YORK STEAK \$29 Haricot vert, red onions, rosemary Chianti BLACKENED RIB EYE STEAK \$31 Blackened, smashed red potatoes, au jus RACK OF LAMB \$26 Mixed grilled vegetable, mint demi glaze CHATEAUBRIAND (FOR TWO) \$59 Mixed grilled vegetable, fried potatoes, roasted parmesan tomatoes
	SURF & TURF CHICKEN ROMANO & CRAB AURORA \$25 Linguine Alfredo ANGUS TENDERLOIN OSCAR \$37 Topped with jumbo lump crabmeat, fennel mashed potatoes, cabernet demi glaze	CHAR GRILLED NEW YORK STEAK & GRILLED SHRIMP \$40 Haricot vert, red onions, rosemary Chianti CHATEAUBRIAND & SEAFOOD GRILL (FOR TWO) \$99 Mixed grilled vegetable, potatoes,

TURF

<p>CHICKEN ROMANO & CRAB AURORA \$25 <i>Linguine Alfredo</i></p> <p>ANGUS TENDERLOIN OSCAR \$37 <i>Topped with jumbo lump crabmeat, fennel mashed potatoes, cabernet demi glaze</i></p> <p>FILET MIGNON & LOBSTER TAIL \$45 <i>Asparagus béarnaise, drawn butter</i></p>	<p>CHAR GRILLED NEW YORK STEAK & GRILLED SHRIMP \$40 <i>Haricot vert, red onions, rosemary Chianti</i></p> <p>CHATEAUBRIAND & SEAFOOD GRILL (FOR TWO) \$99 <i>Mixed grilled vegetable, potatoes, roasted parmesan tomatoes</i></p>
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ON THE SIDE

BREAD PUDDING \$7 <i>Whiskey Sauce</i>	CRÈME BRULÉE \$8 <i>Vanilla bean, crystalized sugar, raspberries</i>	ON THE SIDE
TIRAMISU \$8 <i>Espresso ricotta cream</i>	LEMON TART \$7 <i>Fresh fruit compote</i>	Asparagus \$5
TRES LECHES \$7 <i>Three milk layered cake, cajeta cream</i>	TUXEDO CHOCOLATE CAKE \$7 <i>Chocolate glaze</i>	Haricot Vert \$4
N.Y. CHEESECAKE \$6 <i>Raspberry sauce</i>	BISCOTTI ASSORTMENT \$5	Broccoli \$4
		Wilted Spinach Dill Rice \$4
		Grilled Vegetable \$4
		Sautéed Mushrooms \$6
		Saffron Basmati Rice \$4
		Fresh Linguine \$5
		Fresh Fettuccine \$5
		Fresh Spaghetti \$5
		French Fries \$4
		Fennel Mashed Potatoes \$4
		Smashed Red Potatoes \$4

**Consuming raw or undercooked seafood, shellfish, meats, poultry or eggs
may increase your risk of foodborne illness**